

## Flat Roof Manor Sauvignon Blanc Light 2011

Colour: Greenish yellow.

Bouquet: An abundance of green figs, asparagus, gooseberry and herbaceous aromas.

Taste: The herbaceous flavours follow through onto the palate to deliver a lively, zesty wine fit for any occasion.

Drink on its own on a warm summer's day or with light salads and cold meats.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Flat Roof Manor

**winemaker :** Estelle Lourens

**wine of origin :** Stellenbosh

**analysis :** alc : 9.40 % vol   rs : 3.00 g/l   pH : 3.38   ta : 6.00 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

**ageing :** This wine was created with fruitiness in mind, so enjoy it now and don't let it waste away in the cellar.

### in the vineyard : Background

The Flat Roof Manor screwcap range derives its name from the 18th century townhouse at the winery, where winemaker Estelle Lourens is based. One of just three two-storied neoclassical houses in this style at the Cape, it is thought to have been designed by the eminent architect Michel Thibault. It was completed in 1788.

The label depicts the detailing of the flat-topped roof and features a cat that, according to local legend, stayed long after the original owners had moved on, to lap up the sun on the parapet.

Uitkyk Estate, where Flat Roof Manor wines are made, comprises 600ha with 160ha under vines. Cultivars planted on the estate include Chardonnay, Sémillon, Chenin Blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot Noir. During the 2011 vintage, around 772 tons of grapes were harvested.

### The vineyards

The grapes were sourced from three different Sauvignon Blanc vineyard blocks in the highly-acclaimed Stellenbosch region, situated some 320m to 400m above sea level and facing in a south-westerly direction. The vines, between six and nine years old, are grafted onto nematode-resistant Richter 99 and 110 rootstocks and are grown in soils originating from decomposed granite. They are trellised on a seven-wire fence system and received supplementary irrigation during the growing season. The crop amounted to around 7 tons per hectare.

**about the harvest:** The grapes were harvested from February 1 to 14, 2011, at 18° to 19° Balling.

**in the cellar :** No skin contact was allowed and only the free-run juice was used. The fermentation was started with pure yeast cultures (Oenoferm Freddo and VIN 7) and concluded after 20 days. Thereafter the wine was left on the lees for a period of four months to gain complexity. The wine was filtered and bottled in July 2011.

